

CHOICE NEWS

Winter Edition

MEAT SCIENCE UPDATE

TEXAS TECH UNIVERSITY | ANIMAL AND FOOD SCIENCES | LUBBOCK, TEXAS

Meat Judging Team Continues Winning Ways at National Western

Riding a 56-point margin of victory, Texas Tech University's nationally-recognized meat judging team took first place Jan. 18 at Denver's National Western Stock Show. The team placed first in beef judging, lamb judging, specifications and reasons, running up a total score of 4,034 points.

Trailing Texas Tech in the National Western standings were Oklahoma State University, Kansas State University, Colorado State University and Texas A&M University.

"This is Texas Tech's tenth win at the National Western," said Mark Miller, team coach and Tech's San Antonio Livestock Show Distinguished Chair in Meat Science. "The team worked hard to win their first contest of the New Year and carry on the tradition of excellence." Tech's meat judging teams have won 12 of the past 13 national meat judging competitions.

Separately, the Red Raiders had three of the top ten individuals at the contest. New Home sophomore Trevor White placed fifth overall, while Grandview sophomore Loni Woolley was sixth overall. Castle Rock, Colo., sophomore KatieRose McCullough finished tenth overall. Two Tech team members also finished in the top ten of the alternate division.

Other team members participating in Denver were:

- Mai Lee Holmes, a sophomore from Katy
- Jessica Kimbro, a junior from Paradise
- Markus Miller, a sophomore from Abernathy
- Nathan Reeves, a sophomore from League City
- Ethan Schlegel, a sophomore from Tribune, Kan.
- Troy Tarpley, a sophomore from Fort Stockton

The Texas Tech team is coached by Miller and meat science graduate student Travis O'Quinn.



Front Row, left to right: Dr. Mark Miller, Jessica Kimbro, Loni Woolley, Mai Lee Holmes, KatieRose McCullough and Travis O'Quinn. Back Row: Trevor White, Nathan Reeves, Ethan Schlegel, Troy Tarpley and Markus Miller.

Upcoming Events

Texas Tech Invitational Judging Contest -
Thursday, March 25

- Register at www.judgingcard.com

Animal and Food Sciences Spring Banquet -
Saturday, April 10 at 6 p.m.

- Join us at Cagle Steaks to celebrate the accomplishments of our students. Parents and alumni are welcome.

Meat and Livestock Judging Camps -
May 30 - June 1

- Registration forms are posted at www.meatscience.ttu.edu
- An additional livestock judging camp will be held June 6-8

2010 Reciprocal Meat Conference - June 19-23

- Hosted by the Texas Tech Meat Science program in Lubbock

Youth Beef 706 Programs -
Two Sessions: July 20-21 and July 22-23

- Hosted with the Texas Beef Council

4-H Livestock Ambassador Program - July 26-28

- Hosted with the Texas AgriLife Extension Service
- Watch for more information later this spring

2010 Homecoming Banquet - Friday, Nov. 5

- Join us as we recognize our alumni and students

Building a Legacy: A reflection on two decades of success (1989-2009)

Twenty years ago, a precedent of excellence was set when the 1989 Meat Judging Team won Texas Tech's first national championship in meat judging. Ten years later, the 1999 Meat Judging Team won the International Intercollegiate Meat Judging Contest and brought the total number of wins to five. In November of last year, the 2009 Meat Judging Team closed another decade in Texas Tech tradition by bringing home Texas Tech's eighth national championship title in the competition.

Pursuing Excellence

But the Texas Tech meat judging program doesn't just boast success at the International. Instead, consistency is emphasized, and by looking at the trophy cases in Texas Tech's Gordon W. Davis Meat Science Laboratory, one can see the evidence of the hard work and effort put forth by over twenty years of meat judging teams. From 1990 to 1999, Texas Tech judging teams won 31 of 70 contests for a 44 percent overall winning percentage. In the following decade, ten more teams won 35 out of 70 contests for a staggering 50 percent win record. The combined total percentage of wins from 1990 to 2009 is 47 percent.



Since 1990, the teams have retired 17 rotating trophies – two of which are from the International. Last year, due to the successes of the 2008 and 2009 teams, Texas Tech University housed all seven trophies, and then an eighth because one was retired. These two teams also set a new Texas Tech record by winning ten consecutive contests and also boasted a combined seven All-American Team members.

Giving Back

In addition to winning almost half of all contests in the past two decades, Texas Tech meat judging teams have pursued excellence in other ways as well. Past Texas Tech judging teams are also investing in the future as they give back to the meat science program. At the annual Animal and Food Sciences Hall of Fame Banquet in October 2009, the 1999 National Champion Meat Judging Team announced they were establishing a \$10,000 Scholarship Endowment. The scholarship is a collaboration of the 15-member team and will be awarded to students who excel in the Texas Tech meat science program. The 1996 National Champion Meat Judging Team has also made a similar commitment.

In November 2009, the 1989 National Champion Meat Judging Team returned to the Dakota City, Neb., for their 20-year reunion. At the International awards banquet, the team was recognized and members spoke to contest participants and their families about their journey, successes and experiences. The team then announced they would be making an unprecedented \$8900 contribution to the National Meat Judging Endowment. They challenged future national champion teams to follow their lead.

Looking Forward

Looking back over the past twenty years, it is clear to see that the dedication and commitment of the students, faculty and staff has resulted in a tradition of success. Now the meat judging program can look to what surely will be a new decade of success as they continue to strive for honor in the pursuit of excellence.

Featured Research Project Areas

Currently we are continuing to collaborate with the "Universidad Autonoma de Mexico, UNAM" to establish pathogen prevalence (E. coli O157:H7, Salmonella, and indicator microorganisms) in assessing the fresh meat sold to consumers in Mexico. Researchers evaluate different venues (supermarkets, butcher shops and street vendors) across many cities in order to identify differences between them.

Additionally, industry validations of novel intervention solutions and methods for the reduction of food-borne pathogens such as Escherichia coli O157:H7 and Salmonella on beef tissue surfaces are being researched. Validations are being conducted utilizing veal calf models and subprimal cuts.



Raider Red Meats Now Available at

United
Supermarkets

Raider Red Meats is excited to announce that select, local United Supermarkets are now carrying their product. If you live in Lubbock or the surrounding area, be sure to check it out!

Currently, three varieties of bacon - jalapeno, hickory-smoked and peppered - are available along with smoked german and jalapeno sausages. There are plans to expand the product line to include breakfast sausages as well.

Dr. Mark Miller and Bradley Price, Director of Raider Red Meats, are pictured in the Gordon W. Davis Meat Science Laboratory with the first check from United Supermarkets.

Remember, you can order Raider Red Meats online at www.raiderredmeats.com.

